Seating times for evening service

1st session 5:30pm to 7:20pm

3rd session 7:30pm to close

2nd session 6:00pm to 7:50pm

4th session 8:00pm to close

DINNER MENU

Monday (Early bird special all night)

All sittings 5:30-close

Churrasco

39.00 per person

Tuesday to Sunday

Early sitting 5:30pm-7:20pm

Churrasco

39.00 per person

Late sittings 6pm onwards

Churrasco

43.00 per person

Seniors deal

All dinner sessions

30.00 per person

30.00 per person

36.00 per person

LUNCH MENU

Friday and Saturday Lunch Special

12:00pm-2:30pm

A selection of 6 meats and 6 sides

Churrasco

Sunday Lunch

Churrasco 43.00 per person

APPLICABLE TO ALL SITTINGS

Kids churrasco

Vegetarian menu

Children under 4 years old No charge

Children 5 years old 10.00

Children up to 12 years old Add 2.00 per year

Customers are reminded that there will be only one bill per table - No split checks

No BYO

Glossary of Brazilian cuisine

Cassava is a shrub native to South America, being extensively cultivated as an annual crop in tropical and subtropical regions. Its edible starchy tuberous root is a major source of carbohydrates.

Farofa is toasted cassava flour that is known for having a very smoky and slightly salty taste, by and large used to accentuate the taste and add a certain crunch, particularly to barbecued meat.

Kiss Pepper is an appetizer pepper. It is deliciously sweet & fruity with no pungency. *Jars are also available for purchase. Ask our friendly staff.*

Malagueta Pepper is the most popular chilli in Brazil. Spicy and unique, Brazilian hot, hot chilli! Jars are also available for purchase. Ask our friendly staff.

Pão de Queijo is a variety of small, baked, cheese-flavored roll, a popular snack food in Brazil (specially in the state of Minas Gerais). Cheese breads are distinctive not only because they are made of *cassava* or corn flour, but also because the inside is chewy and moist.

Cachaça is the most popular alcoholic beverage in Brazil, being liquor made from fermented sugar cane juice.

Guaraná is a climbing maple from the Amazon basin. On our menu it is sold in the form of Brazil's most popular soft drink.

What is Churrasco

The term *churrasco* refers to a type of barbecue which originated in the southern regions of Brazil. It is a style of grilling where a variety of meat is cooked on a purpose-built "churrasqueira" or barbecue which has supports for spits or skewers. These skewers rotate over hot charcoal allowing large cuts of seasoned meat to gain a smoky seal on the outside while trapping the natural juice inside. This slow rotational grilling keeps all types of meat tender and moist. When cooked, these skewered meats are brought to the customer's table, where they are sliced to each guest's liking.

Here at Mundo our style of Churrasco begins with side dishes including cheese bread, Brazilian potato salad, tomato and onion salsa, farofa, garlic bread and green salad. Be prepared for the main attraction when our selection of house marinated and seasoned meats is carved for every diner. We also add hot seasonal vegetables and cinnamon roasted pineapple. To compliment this, we have several types of sauces available with varying levels of spice and heat. Match this succulent meal with your choice between our famous Caipirinha, a bottle of warming red or a crisp white wine or a refreshing chilled beer chosen from our extensive listing.

Ensure you leave enough space to try some of our special house made desserts.

We thank you for joining us and hope you enjoy your meal, obrigado!

Churrasco

To complement our selection of barbecued meats

GF: Gluten free – **DF:** Dairy free – **V:** Vegetarian

Farofa (GF/DF/V) Available upon request

Toasted cassava flour

Pão de alho (V)

Garlic Bread

Pão de queijo (GF/V)

Our famous Brazilian cheese bread

Salada (GF/V)

Green salad served with *kiss peppers* and parmesan cheese with a blue cheese house dressing

Salada de batata (maionese) (GF)

Potato salad – Roasted potatoes, vegetables and bacon with a mayonnaise and mustard dressing

Vinagrete (GF/DF/V)

Tomato and onion salsa with pesto vinaigrette

Our meat selection

Acém (GF/DF)

Wagyu Bollar Blade coated with red capsicum jam

Alcatra (GF/DF)

Beef D-Rump with rock salt

Barriga de Porco (GF/DF)

Pork Belly with pawpaw sauce

Carneiro (GF/DF)

Lamb Leg marinated with lime, thyme and rosemary



Copa de porco (GF/DF)

Pork Collar in mustard and orange marinade bbq'd with bacon

Coxinha de asa de frango (DF)

Chicken Drumettes marinated with sesame oil, soy sauce, cumin, honey, ginger and garlic

Filé ao alho (GF/DF)

Fillet in garlic, onion, olive oil, black pepper and malagueta pepper

Filé ao molho de bourbon (DF)

Flap Beef in a bourbon marinade

Linguica

Spicy Pork chorizo sausage

Maminha (GF/DF)

Beef Tri Tip in coriander, garlic, onion, ginger and vinegar

Picanha (GF/DF)

Beef Rump Cap with rock salt

Sobrecoxa de frango (GF)

Chicken Thigh with Peri Peri marinade

Coração de Galinha (DF)

Available upon request

Marinated chicken hearts

Especial do dia Ask your friendly staff for more information

Rotating special meat

Vegetais Ask your friendly staff for more information

Seasonal vegetables

Abacaxi com canela (GF/DF/V)

Caramelised pineapple

*Ask our friendly staff which halal meats are available

*Please enquire with staff if GF/DF option is required

Mundo Churrasco Responsible Dining Program

Each customer's first round of sides is included in the initial Churrasco price

For any additional side order a token charge of \$ 1 will be applied

House made sauces

Single Sauce	2.50
Trio of Sauces	6.00
Apple Chilli Jam – Chimichurri - House BBQ Sauce – Malagueta – Paw Paw Sauce – Peri Peri – Red Capsicum Jam (All GF/DF/V)	
Ct 1	

Taw Taw Sauce Territori ivea capsicam cam (1100	<i>(17)</i>
Sides	
Arroz (GF/DF/V)	2.00
Rice cooked with garlic and onion	
Bolinho de mandioca (5 pieces)	5.50
Cassava cake filled with Spanish chorizo and cheese	
Batata frita (DF/V)	4.50
Potato chips	
Feijão (GF)	6.50
Brazilian beans with bacon and chorizo sausage	
Mandioca frita (GF/DF/V)	6.00
Cassava chips	
Porção mista de batata e mandioca frita (DF/V)	5.00
Mixed potato and cassava chips	
Queijo haloumi grelhado (GF/V) (7 pieces)	11.00

Vegetarian Menu

Weekly rotating **main dish** plus sides, seasonal vegetables and caramelised pineapple.

Please check with your server for current week's selection

Grilled haloumi cheese served with apple chilli jam

Kids menu

Potato chips are added to the total Kids Churrasco

Children under 5 years old are free of charge

Seniors discount

Please provide seniors card upon payment



Desserts

Arroz doce	7.50	
Sweet sticky rice served with toasted coconut ice cream and cinnamon sauce		
Churros (5 pieces)	7.50	
South American "straight" donuts sprinkled with cinnamon sugar ser your choice of spiced dark chocolate or caramel dip, cream and cherric		
Have it with both dips for \$1 more only =)		
Churros family (12 pieces)	16.50	
South American "straight" donuts sprinkled with cinnamon sugar served with spiced dark chocolate, caramel dip, cream and cherries		
Pudim de leite (GF)	7.50	
Mundo's crème caramel with crunchy peanuts and cherries		
Romeu e Julieta Housemade cheesecake served with guava sauce	7.50	
	C 00	
Scoop of gelati or sorbet	6.00	
Trio of gelati or sorbet	14.50	
Gelatos: Chocolate hazelnut – Cookies & cream – Pistachio – Toasted coconut White chocolate & macadamia		
Sorbets: Lime & coconut – Mango		
All ice creams may contain traces of nuts, eggs and dairy		
Affogato	4.50	
Shot of espresso coffee served with vanilla ice-cream and your choice of a shot of		
- Amaretto	+7.50	
- Bailey's	+7.50	
- Frangelico	+7.50	

Mundo's dessert special deal

Chocognac

Buy 4 desserts and get a Churros dessert free

Remy Martin Cognac infused hot chocolate



12.00